

SIERRA REED

'white heart' riesling 2025



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Sierra Reed

Grape(s): Riesling

GI: Bendigo, Victoria (Mount Alexander)

Site(s): Dash Farms single vineyard

Vintage notes: Following heavy rains in November, the 2025 vintage was extremely hot with rainfall well below average for the rest of the growing season. This presented challenges, but for Sierra, this wine has always been about balance and trying to meet the site, the year, and the fermentation process where it stands.

Vineyard notes: Granite soils in the coolest part of Bendigo. This vineyard sits 744 meters above sea level and is the last fruit that Sierra harvests. As with all the plots Sierra works with, the grower has a focus on intentional farming, and additives are minimized in the vineyard.

Winemaking: Grapes are hand-picked and fermented with native yeast in stainless steel. Aged in stainless steel on lees for six months. Bottled with 15 grams/liter of residual sugar. Sierra elected to split the wine into three parts and then blend back together to achieve balance.

Closure: Stelvin **ABV:** 11%

Tasting notes: Textural mouthfeel with a perfect tension of slight residual sugar and a firm, acidic backbone creating an overall nearly dry sensation. The phenolic structure dries out the finish and exacerbates the salinity and mineral edge. This wine is layered and textured yet undeniably riesling, giving heady aromatics of finger lime, lemon myrtle, white peach, and a slight petrol note.

Label design: Reed's labels and font are adapted from the 1937 catalog of a famous wine store in France called Nicolas, from the artist Jacques Darcy. The name 'White Heart' is an ode to the Dubost family, who Sierra worked with in Paso Robles, California, and who made a wine of the same name.

Production size: 458 dozen